

☐ Failed ☐ Closed ☐ IHH

State of Maine Health Inspection Report

Page 1 of 5

Establishment Name GRID-IRON		As Authorized by 22 MRSA § 2496		Critical Violations	2	Date	4/4/2019
				Non-Critical Violations	5	Time In	1:30 PM
				Certified Food Protection Manager	Y	Time Out	3:30 PM
License Expiry Date/EST. ID#	Address	City	Zip Code	Telephone			
5/10/2019 / 18667	1576 LISBON ST	LEWISTON	04240	207-777-6353			
License Type	Owner Name	Purpose of Inspection	License Posted	Risk Category			
MUN - EATING PLACE	MARTIN, SCHAN	Regular	Yes				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Supervision				
1	OUT	PIC present, demonstrates knowledge, and performs duties		
Employee Health				
2	IN	Management awareness; policy present		
3	IN	Proper use of reporting, restriction & exclusion		
Good Hygienic Practices				
4	IN	Proper eating, tasting, drinking, or tobacco use		
5	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
6	IN	Hands clean & properly washed		
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed		
8	IN	Adequate handwashing facilities supplied & accessible		
Approved Source				
9	IN	Food obtained from approved source		
10	IN	Food received at proper temperature		
11	IN	Food in good condition, safe, & unadulterated		
12	IN	Required records available: shellstock tags parasite destruction		
Protection from Contamination				
13	OUT	Food separated & protected	X	X
14	IN	Food-contact surfaces: cleaned and sanitized		
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food		

Compliance Status			COS	R
Potentially Hazardous Food Time/Temperature				
16	IN	Proper cooking time & temperatures		
17	IN	Proper reheating procedures for hot holding		
18	OUT	Proper cooling time & temperatures		X
19	IN	Proper hot holding temperatures		
20	IN	Proper cold holding temperatures		
21	IN	Proper date marking & disposition		
22	IN	Time as a public health control: procedures & record		
Consumer Advisory				
23	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
24	IN	Pasteurized foods used; prohibited foods not offered		
Chemical				
25	IN	Food additives: approved & properly used		
26	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
27	IN	Compliance with variance, specialized process, & HACCP plan		

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

			COS	R
Safe Food and Water				
28	IN	Pasteurized eggs used where required		
29	IN	Water & ice from approved source		
30	IN	Variance obtained for specialized processing methods		
Food Temperature Control				
31	IN	Proper cooling methods used; adequate equipment for temperature control		
32	IN	Plant food properly cooked for hot holding		
33	IN	Approved thawing methods used		
34	IN	Thermometers provided and accurate		
Food Identification				
35	IN	Food properly labeled; original container		
Prevention of Food Contamination				
36	IN	Insects, rodents, & animals not present		
37	X	Contamination prevented during food preparation, storage & display	X	
38	X	Personal cleanliness		
39	IN	Wiping cloths: properly used & stored		
40	IN	Washing fruits & vegetables		

			COS	R
Proper Use of Utensils				
41	IN	In-use utensils: properly stored		
42	IN	Utensils, equipment, & linens: properly stored, dried, & handled		
43	IN	Single-use & single-service articles: properly stored & used		
44	IN	Gloves used properly		
Utensils, Equipment and Vending				
45	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
46	X	Warewashing facilities: installed, maintained, & used; test strips		
47	IN	Non-food contact surfaces clean		
Physical Facilities				
48	IN	Hot & cold water available; adequate pressure		
49	IN	Plumbing installed; proper backflow devices		
50	IN	Sewage & waste water properly disposed		
51	IN	Toilet facilities: properly constructed, supplied, & cleaned		
52	IN	Garbage & refuse properly disposed; facilities maintained		
53	X	Physical facilities installed, maintained, & clean		
54	IN	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 4/4/2019

Health Inspector (Signature)

LOUIS LACHANCE

Follow-up: ☐ YES ☒ NO Date of Follow-up:

State of Maine Health Inspection Report

Page 2 of 5

Establishment Name GRID-IRON		As Authorized by 22 MRSA § 2496		Date <u>4/4/2019</u>
License Expiry Date/EST. ID# 5/10/2019 / 18667	Address 1576 LISBON ST	City / State LEWISTON / ME	Zip Code 04240	Telephone 207-777-6353

Temperature Observations

Location	Temperature	Notes
Raw haddock	35*	Double door cooling unit
Quat sanitizer	200 ppm	Sanitizing buckets
Penne pasta	50*	Reach in cooling unit
3 bay sink	200 ppm	Bar area sanitizing solution
Baked potato	105*	Held above oven
Coleslaw	39*	Reach in cooler
Low temp dish machine	50-100 ppm	Sanitizing chlorine rinse
Baked beans	168*	Hot holding steam unit #2
Lemon wedge	41*	3 door pepsi cooler
Raw shrimp	37*	Walk in cooler
Mashed potato	178*	Hot holding steam unit
Chicken fingers	215*	Plated for service

Person in Charge (Signature)

Deer Schaefer

Date: 4/4/2019

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

State of Maine Health Inspection Report

Page 3 of 5

Establishment Name

GRID-IRON

Date 4/4/2019

License Expiry Date/EST. ID#
5/10/2019 / 18667

Address
1576 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

1: 2-102.11.(C).(1).(4-16): C: Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.

INSPECTOR NOTES: CFPM and PIC could not answer questions to certain food safety requirements and could not recite the big 5 foodborne illnesses. Refer to the food code and the employee health folder for required information.

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: **REPEAT**Raw fish held above ready to eat foods. RTE foods need to be held above raw animal foods. *COS

18: 3-501.14.(A): C: Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.

INSPECTOR NOTES: Baked potatoes held in temperature danger zone. Hold baked potatoes at 135* + or cool properly for storage. *COS/discarded

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: Foods held on the floor of walk in cooler. Hold foods at least 6 inches from floor in storage. *COS

38: 2-402.11: N: Food Employees not wearing effective hair restraints.

INSPECTOR NOTES: Food worker not wearing hair protection. All food service workers need to wear hair restraints.

46: 4-302.14: N: No chemical test kit available.

INSPECTOR NOTES: There is no Quat test strips in establishment. Purchase and use to test sanitizer buckets and bar warewashing sink.

53: 6-501.11: N: The physical facilities are in disrepair.

INSPECTOR NOTES: Flooring broken and missing in kitchen near dish machine and area in front of walk in cooler. Repair to be smooth and easily cleanable.

Person in Charge (Signature)

Debra Schaefer

Date: 4/4/2019

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance

State of Maine Health Inspection Report

Page 4 of 5

Establishment Name

GRID-IRON

Date 4/4/2019

License Expiry Date/EST. ID#
5/10/2019 / 18667Address
1576 LISBON STCity / State
LEWISTON

ME

Zip Code
04240

Inspection Notes

Certified Food Protection Manager: William McIntosh exp.3/20/23 cert. # 16201874

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired at the time of a new eating establishment opening or within 60 days of when a CFPM leaves employment. For a list of CFPM courses and trainers go to

<http://www.maine.gov/healthinspection/training.htm>

Please provide a copy of this certification(s) to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333, carol.gott@maine.gov or faxing to 207-287-3165.

Please include the name of your establishment and the establishment ID# with your certification(s).

Employee Health Policy:

The Health Inspection Program has implemented an educational public health initiative on Employee Health on March 1, 2017. The policy handouts will be provided to you by your inspector and reviewed during inspection for compliance. They are also available on the Program's website: <http://www.maine.gov/healthinspection>

2013 Maine Food Code Adoption:

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy, <http://www.maine.gov/healthinspection>. Following are a few of the major changes: * No Bare Hand Contact with Ready-To-Eat Food. * Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events. * Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe:

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact Louis Lachance when the critical violation has been addressed at 207-513-3125 extension 3224 or at llachance@lewistonmaine.gov. Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation:

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee:

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting:

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Person in Charge (Signature)



Date: 4/4/2019

Health Inspector (Signature)



LOUIS LACHANCE

State of Maine Health Inspection Report

Page 5 of 5

Establishment Name

GRID-IRON

Date 4/4/2019

License Expiry Date/EST. ID#
5/10/2019 / 18667

Address
1576 LISBON ST

City / State
LEWISTON

ME

Zip Code
04240

Inspection Notes

Person in Charge (Signature)

Debra Schaefer

Date: 4/4/2019

Health Inspector (Signature)

LOUIS LACHANCE

Louis Lachance